Food Steamer
KFS 923LR

INSTRUCTION MANUAL

KORYÔ

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Safety Reminders

1 Please follow the instructions to use the appliance safely.

2 Before plugging in, check that the mains voltage corresponds to the voltage indicated on your appliance

3 Always plug the appliance into an earthed socket

4 Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug and is suited to the power of the appliance

5 Do not unplug the appliance by pulling on the cord

6 Always unplug the appliance

- Immediately after use
- To move it
- Before cleaning or maintenance

7 Keep the appliance out of reach of children

8 Do not leave the appliance unattended when in operation

9 Do not leave the cord hanging loose

10 Do not use the appliance if

- The appliance or the cord is damaged
- The appliance does not function properly
- The appliance has been dropped or fallen and has apparent damages or does not work properly

In these cases, the appliance must be sent to the nearest approved service centre for repair

11 If the power supply cable is damaged, repairs or replacement should be carried out either by Koryo authorized service centre or by a similarly qualified representative to avoid any danger

12 Use on a flat, stable heat resistant work surface, away from water splashes

13 Do not place the appliance near a heat source or in a hot oven, as it could result in serious damage

14 Never immerse the appliance in water.

15 Burns may be caused by touching the hot surface of the appliance, the hot water, steam or food

16 Do not place the appliance near a wall or cupboard. The steam produced may cause damage

17 Make sure that there is water in the tank before plugging in. Do not add water exceeding the maximum level as indicated on water level indicator

18 Do not use any other accessories other than the ones provided with this unit

19 Do not touch the appliance when it is producing steam and use a cloth or oven gloves to remove the lid, multifunction bowl and steam bowl

20 To avoid burns, remove the lid gently, using a cloth or oven gloves keeping away from the inside of the lid and letting the steam escape gradually

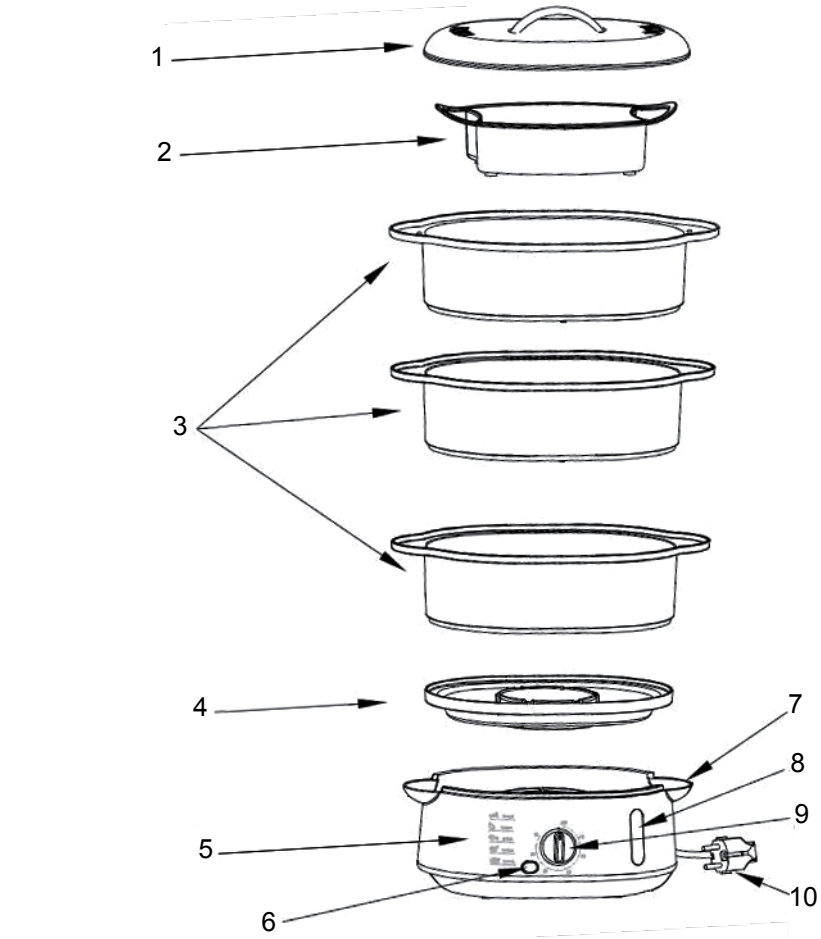
21 When the appliance is still hot, take care when removing the cooking plate from the bowls

22 This appliance is designed for domestic use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility

23 The appliance is for indoor use only

24 For your personal safety, do not dismantle the product yourself. This will negate the warranty

Part Description



1. Lid
2. Rice bowls
3. Max capacity bowl
4. Water collector
5. Body
6. Lamp supports
7. Water pour inlet
8. Water gauge
9. Switch
10. Power cord

Before first use

Read the instructions and carefully follow the operating method

- Clean the water tank with a damp soft cloth
- Wash all the removable parts using a sponge, warm water and washing up liquid
- Rinse and dry carefully

!!! Do not immerse the water tank in water when cleaning

Operation

Filling the water tank

- Pour the water directly into the water tank, up to the maximum level
- Place the water collector on the tank until firmly in place
- Place the max capacity bowl on the water collect
- Use fresh cold water with each use and check the water is up to the maximum level

!!! Do not use seasoning or any other liquid other than water in the water tank

!!! Check that there is water in the water tank before using the appliance

Positioning the steam bracket

- Place the food in the bracket
- Place bracket in the max capacity bowl, put the lid on

!!! So as not to scald yourself with the steam from the lid, preferably place the steam holes towards the back

To cook rice

- Put the rice and the water in the rice bowl (see the table of cooking times)
- Place the rice bowl in the appliance

Cooking

Choose the cooking time

- Plug-in the appliance and turn on the timer knob to desired time
- Once the timer reaches 0, switch off the power supply.

!!! Do not touch the appliance or its contents while cooking

!!! Use oven gloves when handling the bracket while cooking

During cooking

- Use the View Window to check the water level while cooking.
- If required, slowly add more cold water through Water spray inlet.
- To stop the appliance before set time, press the “ON/OFF” button once.

!!! The steamer stops cooking when the water in the appliance gets over.

After cooking

- Once the timer reaches 0, food is ready

Removing food from the braise bracket

- Unplug the appliance
- Lift the lid by the handle
- Put the cooking plate on the turned over lid
- Remove the braise bracket using handle
- Serve the food

!!! Use oven gloves when handling the bracket

Cleaning

- After each use, unplug the appliance
- Leave it to cool completely before cleaning
- Check that the appliance has completely cooled down before emptying the water collector, wipe the water collector with a damp cloth
- Wash all the removable parts using a sponge, warm water and washing up liquid, rinse and dry carefully

!!! Do not immerse the water collector / power base in water

!!! Do not use abrasive cleaning products

Table of Cooking Times

Cooking times are approximate and may vary depending on the size of the food, the space between the food, the amount of food, individual preferences, and the mains voltage.

!!! Use oven gloves when handling the bracket during the cooking time

Vegetable

Food	Type	Quantity	Cooking Time	Remark
Asparagus	Fresh	600g	15-20 min	Cut the base off
Broccoli	Fresh	400g	10-15 min	Cut in small florets
	Frozen	400g	15-20 min	
Celeriac	Fresh	350g	20-22 min	In cubes or slices
Mushrooms	Fresh	500g	10-15 min	Small whole or cut in quarters
Cauliflower florets	Fresh	1 Average	15-20 min	Cut into florets
(Red-Green) Cabbage	Fresh	600g	20-25 min	Sliced or shredded
Courgettes	Fresh	600g	10-15 min	Sliced
Spinach	Fresh	300g	10-15 min	Toss half way through cooking
	Frozen	300g	15-20 min	
Fine green beans	Fresh	500g	25-30 min	
	Frozen	500g	20-25 min	
Peas	Fresh	400g	10-15 min	
	Frozen	400g	15-20 min	
Carrots	Fresh	500g	10-15 min	Thinly sliced
Corn on the cob	Fresh	500g	35-40 min	
Leeks	Fresh	500g	10-15 min	Sliced thin
Old potatoes	Fresh	600g	20-25 min	Sliced or cut into cubes
New potatoes	Fresh	600g	40-45 min	Depends on size and variety

Fish - Shellfish

Food	Type	Quantity	Cooking Time	Remark
Thin fillet of fish	Fresh	450g	15-10 min	Do not pile the fillet of fish
	Frozen	450g	5-20 min	
Thick fillets or steaks	Fresh	400g	10-15 min	
Whole fish	Fresh	600g	20-25 min	
Mussels	Fresh	1kg	15-20 min	Discard any that have not opened
Prawns	Fresh	200g	2-5 min	According to your taste
Scallops	Fresh	100g	2-5 min	According to your taste

Meat - Poultry

Food	Type	Quantity	Cooking Time	Remark
Chicken breast (boneless)	Strips	500g	10-15 min	
	Whole	450g	15-20 min	
Chicken drumsticks	Fresh	4 pcs	35-40 min	
Turkey escaalope	Fresh	600g	20-25 min	
Lamb steaks	Fresh	500g	10-15 min	
Sausages		10pcs	5-10 min	Pierce before cooking

Rice - Pasta - Cereals

Food	Type	Quantity	Cooking Time	Remark
White Rice-Long Grain	150g	300ml	30-35 min	Wash the rice before cooking
White Rice-Raw Rice	150g	300ml	28-33 min	
Boiled Rice	150g	300ml	33-38 min	
Couscous	200g	350ml	20-25 min	Soak the couscous 5 min in boiling water before cooking
Bulgar wheat	150g	300ml	15 min	Use boiling water
Pasta (spaghetti)	200g	400ml	20-25 min	Use boiling water

Other Foods

Food	Type	Quantity	Cooking Time	Remark
Egg	Hard-boiled	6	10-12min	
	Soft-boiled	6	6-8min	
Fruits	Fresh		10-15min	

Warranty

This product comes with a warranty of 12 months from the date of purchase as specified on the warranty card. This is against all defective material or workmanship. In the event of a defect, Future Value Retail Limited or KORYO Authorized Service Centre undertakes to repair the set, free of charge, during the warranty period.

In the event of a defect developing in the product, contact Future Value Retail Limited or KORYO Authorized Service Centre and provide information about the defect, the model number and serial number of the product.

THIS WARRANT Y IS VOID IF

1. The completed warranty card is not presented to the authorised personnel at the time of servicing of the product.
2. The product is not operated according to the instructions given in the user manual.
3. Defects are caused by improper or reckless use.
4. Modifications or alterations have been made to the product or if the product has been tampered with,in any manner whatsoever.
5. Repairs of the product are carried out by anyone other than an authorised company representative.
6. For defects other than faulty parts or workmanship such as damage due to lightning, abnormal voltage, spillages, dust, accidental damage, etc.
7. The serial number is deleted or altered.
8. Used for any non–domestic purpose.

OTHER TERMS AND CONDITIONS

1. Repairs or replacement will be carried out either by a Future Value Retail Limited authorised customer care centre or by a representative.
2. All expenses incurred in collecting the unit(s) or part(s) thereof from the Customer Service Centre, as well as any other expenses and incidentals will be borne by the customer.
3. Whilst the company will make every effort to carry out repairs at the earliest, it is made expressly clear that the company is under no obligation to do so in a specified period of time.
4. The company or its authorised customer centre reserves the right to retain any part(s) or component(s) replaced at its discretion, in the event of a defect being noticed in the equipment during the warranty

Warranty Card

KORYÔ®

WARRANTY CARD

THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED BY THE DEALER ON DATE OF PURCHASE

MODEL NO : _____ SERIAL NO : _____

CUSTOMER NAME : _____

ADDRESS : _____

_____

_____

PHONE NO : RESIDENCE : _____ OFFICE : _____

INVOICE/CASH BILL NO : _____

DATE OF PURCHASE : _____

CUSTOMER SIGNATURE : _____

DEALER'S STAMP

* For service request kindly contact Customer Care Centre at : 1800-425-7722, 080-26577722
* Please mail in queries to feedback@koryoworld.com

Also Available

Microwave Oven	Mixer Grinder	Split Air Conditioner
Induction Cook-Top	Juicer Extractor	Window Air Conditioner
OTG	JMG	Geyser & Heater
Electric Cooker	Hand Blender	Room Heater
Electric Kettle	Steam & Dry Iron	Immersion Heater
Pop-Up Toaster	Hair Dryer	Ceiling Fan
Sandwich Maker	Air Fryer	TPW Fan
Slow Juicer	Vacuum Cleaner	Emergency Light
Electric Pressure Cooker	Washing Machine	

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e CARE

All India Service Network
1800-425-7722 / 080 - 26577722
feedback@koryoworld.com

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